

(FILE 'HOME' ENTERED AT 18:32:12 ON 16 SEP 2002)

FILE 'EUROPATFULL, PCTFULL, USPATFULL, USPAT2, WPIDS' ENTERED AT  
18:32:20

ON 16 SEP 2002

L1	968 S MONOUNSATURATE? (5A) (FATTY (W) ACID#) OR MUFA#
L2	880 S MONOUNSATURATE? (3A) (FATTY (W) ACID#)
L3	25, S L2 (20A) (% OR PERCENT?)
L4	16 S L3 NOT PY>=2000

L4 ANSWER 10 OF 16 USPATFULL

ACCESSION NUMBER: 1998:79425 USPATFULL  
TITLE: Modification of vegetable oils using desaturase  
INVENTOR(S): Poutre, Candace Gloria, Madison, WI, United States  
Mchra-Palta, Asha, Madison, WI, United States  
PATENT ASSIGNEE(S): Agrigenetics, Inc., San Diego, CA, United States (U.S.  
corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5777201		19980707
APPLICATION INFO.:	US 1996-742273		19961031 (8)
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1994-222553, filed on 4 Apr		

1994, now abandoned which is a continuation of Ser.  
No.

US 1992-850714, filed on 13 Mar 1992, now abandoned

DOCUMENT TYPE: Utility  
FILE SEGMENT: Granted  
PRIMARY EXAMINER: Rories, Charles C.P.  
LEGAL REPRESENTATIVE: Saliwanchik, Lloyd & Saliwanchik  
NUMBER OF CLAIMS: 25  
EXEMPLARY CLAIM: 1  
NUMBER OF DRAWINGS: 4 Drawing Figure(s); 4 Drawing Page(s)  
LINE COUNT: 1248

SUMM . . . plant seed by transforming the plant seed to express a yeast  
delta-9 desaturase gene. The modification may involve increasing the  
**percent** content of **monounsaturated fatty**  
**acid** in the seed oil of the plant seed. The  
**monounsaturated fatty acid** so affected may  
have a carbon chain length of from 16 to 24 carbon atoms, such as, for  
example, cis-9-hexadecanoic. . .

CLM What is claimed is:  
12. The method as defined by claim 11, wherein said modification  
comprises an increase in the **percent** content of  
**monounsaturated fatty acid** in the seed oil  
of said plant seed.

L6 ANSWER 1 OF 3 WPIDS (C) 2002 THOMSON DERWENT  
 ACCESSION NUMBER: 2001-662907 [76] WPIDS  
 DOC. NO. CPI: C2001-194703  
 TITLE: Sterol ester composition used in edible oils has  
           fatty acid moieties comprising  
           monounsaturated fatty acids.  
 DERWENT CLASS: D13 D16 D23 E15  
 INVENTOR(S): BERGER, R S; BROCK, M H; HOWIE, J K; LESSEN, E H; SCHUL,  
               D A; WONG, V Y  
 PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO; (BERG-I) BERGER R  
                       S; (BROC-I) BROCK M H; (HOWI-I) HOWIE J K; (LESS-I)  
                       LESSEN E H; (SCHU-I) SCHUL D A; (WONG-I) WONG V Y  
 COUNTRY COUNT: 95  
 PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2001072136	A1	20011004	(200176)*	EN	40
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ					
NL OA PT SD SE SL SZ TR TZ UG ZW					

L2 ANSWER 1 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
ACCESSION NUMBER: 2001-662907 [76] WPIDS  
DOC. NO. CPI: C2001-194703  
TITLE: **Sterol ester** composition used in  
edible oils has fatty acid moieties comprising  
monounsaturated fatty acids.  
DERWENT CLASS: D13 D16 D23 E15  
INVENTOR(S): BERGER, R S; HOWIE, J K; LESSEN, E H; SCHUL, D A; WONG,  
V  
Y  
PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
COUNTRY COUNT: 94  
PATENT INFORMATION:

PATENT NO KIND DATE WEEK LA PG  
-----  
WO 2001072136 A1 20011004 (200176)\* EN 40  
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ  
NL OA PT SD SE SL SZ TR TZ UG ZW  
W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK  
DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ  
LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD  
SE SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

APPLICATION DETAILS:

PATENT NO KIND APPLICATION DATE  
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WO 2001072136 A1 WO 2001-US9214 20010323

PRIORITY APPLN. INFO: US 2000-192412P 20000327

L2 ANSWER 4 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
ACCESSION NUMBER: 2001-488739 [53] WPIDS  
DOC. NO. CPI: C2001-146701  
TITLE: Composition useful for general health benefits e.g.  
cardiovascular benefits, comprises **sterol**,  
**stanol**, **sterol ester**, **stanol**  
**ester** and/or polyol fatty acid polyesters in  
combination with L-arginine.  
DERWENT CLASS: B04  
INVENTOR(S): NIEHOFF, R L; SARAMA, R J  
PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
COUNTRY COUNT: 94  
PATENT INFORMATION:

PATENT NO KIND DATE WEEK LA PG  
-----  
WO 2001054686 A2 20010802 (200153)\* EN 42  
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ  
NL OA PT SD SE SL SZ TR TZ UG ZW  
W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ DE DK DM  
DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC  
LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE  
SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW  
AU 2001034548 A 20010807 (200174)

APPLICATION DETAILS:

L27 ANSWER 4 OF 9 USPATFULL

ACCESSION NUMBER: 94:35393 USPATFULL

TITLE: Shortening compositions containing polyol fatty acid polyesters

INVENTOR(S): Letton, James C., Forest Park, OH, United States  
Elsen, Joseph J., Cincinnati, OH, United States  
Guffey, Timothy B., West Chester, OH, United States  
Kester, Jeffrey K., West Chester, OH, United States  
Weisgerber, David J., Cincinnati, OH, United States


PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5306516		19940426
APPLICATION INFO.:	US 1993-85467		19930630 (8)
DISCLAIMER DATE:	20100817		
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1991-755254, filed on 5 Sep 1991, now abandoned which is a continuation of Ser. No. US 1990-514793, filed on 26 Apr 1990, now abandoned		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Czaja, Donald E.		
ASSISTANT EXAMINER:	Wong, Leslie		
LEGAL REPRESENTATIVE:	Gutttag, Eric W., Hemingway, Ronald L., Rosnell, Tara M.		
NUMBER OF CLAIMS:	31		
EXEMPLARY CLAIM:	1		
LINE COUNT:	1387		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

DETD . . . radicals, and preferably not more than two double bonds in any single acid radical. Normally liquid fatty acids of the oleic acid series, having a single carbon-to-carbon double bond, are ideal for this purpose.

DETD . . . chain fatty acids (like the ones described in European Patent Application 0322027 (Seiden) published Jun. 28, 1989), highly esterified polyglycerol esters, acetin fats, plant sterol esters, polyoxyethylene esters, jojoba esters, mono/diglycerides of fatty acids, and mono/diglycerides of short-chain dibasic acids.

DETD . . . be made with the shortening compositions, to meet special dietary needs, for example, of persons who are obese, diabetic, or  hypercholesterolemic. The present shortening compositions can be a major part of a low-fat, low-calorie, low-cholesterol diet, and they can be used. . .

ACCESSION NUMBER: 624319 EUROPATFULL EW 199840 FS PS  
 TITLE: Cream rich in monounsaturated fatty acids.  
 Sahne mit hohem einfachungesaettigten Fettsaeuregehalt.  
 Creme riche en acide gras monoinsatures.  
 INVENTOR(S): Bouma, Hette, Hoxma 39, NL-9001 LD Grouw, NL;  
 Glas, Cornelis, Woelwijk 3, NL-9255 KE Tietjerk, NL  
 PATENT ASSIGNEE(S): Friesland Brands B.V., Pieter Stuyvesantweg 1, 8937 AC  
 Leeuwarden, NL  
 PATENT ASSIGNEE NO: 2039860  
 AGENT: Smulders, Theodorus A.H.J., Ir. et al, Vereenigde  
 Octrooibureaux Nieuwe Parklaan 97, 2587 BN  
 's-Gravenhage, NL  
 AGENT NUMBER: 21191  
 OTHER SOURCE: EPB1998054 EP 0624319 B1 980930  
 SOURCE: Wila-EPS-1998-H40-T3  
 DOCUMENT TYPE: Patent  
 LANGUAGE: Anmeldung in Niederlaendisch; Veroeffentlichung in  
 Englisch; Verfahren in Englisch  
 DESIGNATED STATES: R AT; R BE; R CH; R DE; R DK; R ES; R FR; R GB; R GR; R  
 IE; R IT; R LI; R LU; R MC; R NL; R PT; R SE  
 PATENT INFO.PUB.TYPE: EPB1 EUROPAEISCHE PATENTSCHRIFT  
 PATENT INFORMATION:

	PATENT NO	KIND DATE
	EP 624319	B1 19980930
'OFFENLEGUNGS' DATE:		19941117
APPLICATION INFO.:	EP 1994-201345	19940511
PRIORITY APPLN. INFO.:	NL 1993-847	19930514
REFERENCE PAT. INFO.:	EP 469656 A	
REF. NON-PATENT-LIT.:	CONFECTIONERY PRODUCTION, vol.51, no.7, July 1985, GB pages 403 - 404 K.LAUTSEN 'Vegetable Fats in the Dairy Industry'	

DETDEN. . . a ratio of saturated fatty acids (SFAS) to polyunsaturated  
 fatty acids (PUFAS) of greater than 10 and a ratio of  
**monounsaturated fatty acids (MUFAS)** to  
 polyunsaturated fatty acids (PUFAS) of greater than 5. The  
**percentage of monounsaturated fatty**  
**acids** varies, depending on the feed regime of the lactating  
 cow, between 15 and a maximum of 50%.  
 In . . . a ratio of saturated fatty acids (SFAS) to polyunsaturated  
 fatty acids (PUFAS) of greater than 10 and a ratio of  
**monounsaturated fatty acids (MUFAS)** to  
 polyunsaturated fatty acids (PUFAS) of greater than 5. The  
**percentage of monounsaturated fatty**  
**acids** varies, depending on the feed regime of the lactating cow,  
 between 15 and a maximum of 50%.  
 For . . . polyunsaturated fatty acids, such as linoleic acid and  
 linolenic acid, have poorer physiological properties than oils  
 characterized by a high **percentage of monounsaturated**  
**fatty acids**, such as oleic acid, in particular as far  
 as the cholesterol balance in humans is concerned. For this  
 cholesterol balance,. . .  
 For . . . polyunsaturated fatty acids, such as linoleic acid and  
 linolenic acid, have poorer physiological properties than oils  
 characterized by a high **percentage of monounsaturated**  
**fatty acids**, such as oleic acid, in particular as far  
 as the cholesterol balance in humans is concerned. For this cholesterol  
 balance,. . .  
 In addition, in the cream for kitchen use according to the invention,

fats are included which contain a high **percentage** of **monounsaturated fatty acids**, in particular oleic acid. Generally, these fats are of vegetable origin. Suitable examples are olive oil and specific MUFA-rich sunflower. . . . In addition, in the cream for kitchen use according to the invention, fats are included which contain a high **percentage** of **monounsaturated fatty acids**, in particular oleic acid. Generally, these fats are of vegetable origin. Suitable examples are olive oil and specific MUFA-rich sunflower. . . .

L16 ANSWER 2 OF 3 USPATFULL

ACCESSION NUMBER: 1999:18970 USPATFULL  
TITLE: Technique for specifying the fatty acid at the sn2  
position of acylglycerol lipids  
INVENTOR(S): Dickson, Robert C., Lexington, KY, United States  
Lester, Robert L., Lexington, KY, United States  
Nagiec, M. Marek, Lexington, KY, United States  
PATENT ASSIGNEE(S): University of Kentucky Research Foundation, Lexington,  
KY, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5869304		19990209
APPLICATION INFO.:	US 1994-321670		19941012 (8)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Elliott, George C.		
ASSISTANT EXAMINER:	Schwartzman, Robert		
LEGAL REPRESENTATIVE:	Lowe, Price, LeBlanc & Becker		
NUMBER OF CLAIMS:	10		
EXEMPLARY CLAIM:	2		
NUMBER OF DRAWINGS:	19 Drawing Figure(s); 16 Drawing Page(s)		
LINE COUNT:	1305		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . . for man. For example, diets rich in saturated fatty acids are associated with increased risk of coronary artery disease whereas monounsaturated fatty acids are associated

with decreased risk. Plant seed also consist largely of triacylglycerol-glycerol having three fatty acids.  
SUMM Chemical Abstracts, Vol. 92, Abstract 17761w, (1980) "Characterization of **sterol ester** synthetase in Saccharomyces cerevisiae" discloses that cell free extracts of Saccharomyces cerevisiae catalyzed the synthesis of fatty acid **ester** of **sterol** from cholesterol, fatty acid, ATP, and CoA or from cholesterol and fatty acyl CoA. The enzyme involved in the formation of the **ester** is acyl-CoA-**sterol**-O-acyltransferase.



L2 ANSWER 9 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
ACCESSION NUMBER: 1974-74217V [42] WPIDS  
TITLE: Sterols prepn from plant sources - esp tall oil pitch,  
by  
extn. processes not requiring high temps and pressures.  
DERWENT CLASS: B01 T05  
PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
COUNTRY COUNT: 1  
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
US 3840570	A	19741008	(197442)*		

PRIORITY APPLN. INFO: US 1970-95735 19701207; US 1972-277935  
19720804

L2 ANSWER 10 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
ACCESSION NUMBER: 1973-50108U [35] WPIDS  
TITLE: Hypocholesterolemic cooking and salad oil compsn - contg  
plant **sterol esters** and liquid base  
glyceride.  
DERWENT CLASS: B04 D13  
PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
COUNTRY COUNT: 1  
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
US 3751569	A		(197335)*		

PRIORITY APPLN. INFO: US 1969-842698 19690717; US 1972-217708  
19720112

WO 99/56558.

US 5,502,045

PATENT NO	KIND	APPLICATION	DATE
WO 2001054686	A2	WO 2001-US2382	20010125
AU 2001034548	A	AU 2001-34548	20010125

FILING DETAILS:

PATENT NO	KIND	PATENT NO
AU 2001034548	A Based on	WO 200154686

PRIORITY APPLN. INFO: US 2000-178778P 20000128